



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Joe'Mar Hooper, MPA  
Health Operations Administrator

[www.milwaukee.gov/health](http://www.milwaukee.gov/health)

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

## Routine Food

MILWAUKEE PUBLIC SCHOOLS  
VINCENT HIGH SCHOOL  
7501 N GRANVILLE RD  
MILWAUKEE, WI

11/11/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
2-102.11	Make sure the person in charge is able to demonstrate knowledge of the appropriate requirements of the Food Code.	11/22/2013
	No handwashing, improper hot holding temperatures, inconsistent temperature logs for the dishwasher, hot holding, and cold holding.	
2-103.11	The Person In Charge must make sure the requirements of the Food Code are followed. Management needs to follow up and monitor the staff.	11/22/2013
2-401.11	At serving lines 2 and 3, an employee had her hot lunch food in the hot box with the student food. In the walk in cooler, there were 2 open soda cans on shelves with the student food. Employees may only eat in designated areas not in the food preparation area.	11/22/2013
3-306.11	In the walk in freezer, the middle light bulb was broken off in the socket with some glass sticking out. Repair light bulb and install all 3 lights in the freezer with shatter proof light covers. Provide effective food shields.	11/22/2013
3-501.16	The homemade cole slaw was 58-73F at serving lines 2 and 3 and the cole slaw temperature was at 57-69F at the #1 serving line. New 2009 Food Code states that all cut leafy greens are now potentially hazardous foods and need to be kept at 41F or below. Make sure that all hazardous foods that go out to the serving line are temped.	11/22/2013



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5-205.11	A staff member used the production area handsink to drain liquid out of a fruit can. Make sure the handsink is only used for handwashing and not a prep sink.	11/22/2013
6-501.114	In the walk in cooler, repair the broken light fixture that is dangling from the ceiling.	11/22/2013

#### Notes:

#### NOTES:

Review of Food Safety Plan revealed no temperature logs for either milk cooler (2), serving and cooking temperatures not consistently recorded, no handwashing at the 3 serving lines, dishwasher log incomplete, staff was not stirring food heated in the oven, 180F on the bottom and 72F on top, instructed staff member to stir the food so it heats evenly and to take temperatures in various spots and depths, thermometers not calibrated staff had 60F and inspector had 180F.

It was noted there are still hot holding, handwashing and appropriate number of handsink violations in the serving areas and kitchen. These violations are currently still on an open reinspection #2 report from Spring 2013.

In the dishwasher room, move the papertowel dispenser over to the sink area by the soap and faucet.

No sanitizer buckets set up at the 3 serving lines or the main kitchen cook area.

On 11/11/2013, I served these orders upon MILWAUKEE PUBLIC SCHOOLS by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature